



Please type a plus sign (+) inside this box [ + ]

PTO/SB/08B (08-00)

Approved for use through 10/31/2002. OMB 0651-0031)

U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

<b>Substitute for form 1449A/PTO</b>  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> <i>(use as many sheets as necessary)</i>				<b>Complete if Known</b>	
				Application Number	10/614,962
				Filing Date	July 8, 2003
				First Named Inventor	Vernon D. Karman et al
				Group Art Unit	3721
Sheet	1	of	5	Examiner Name	
				Attorney Docket number	4767-00016

**U.S. PATENT DOCUMENTS**

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
<i>EE</i>	2,364,049	12/1944	Bensel	<i>52</i>	<i>—</i>	
	2,779,681	1/1957	Sell et al			
	3,597,228	8/1971	Jeppson et al			
	3,906,115	9/1975	Jeppson			
	3,961,090	6/1976	Weiner et al			
	3,966,980	6/1976	McGuckian			
	4,391,862	7/1983	Bornstein et al			
	4,448,792	5/1984	Schirmer			
	4,656,042	4/1987	Risler			
	4,737,373	4/1988	Forney			
	4,948,610	8/1990	Goglio			
	4,909,022	3/1990	Kubis et al			
	5,001,878	3/1991	Sanfilippo et al			
	5,155,974	10/1992	Garwood			
	5,271,207	12/1993	Epstein et al			
	5,298,270	3/1994	Morgan			
	5,356,649	10/1994	LaMotta et al			
	5,366,746	11/1994	Mendenhall			
	5,466,498	11/1995	Forloni et al			
	5,470,597	11/1995	Mendenhall			
<i>Y</i>	5,512,312	4/1996	Forney et al	<i>U</i>	<i>U</i>	
<i>EE</i>	5,524,419	6/1996	Shannon	<i>—</i>	<i>—</i>	

Examiner  
Signature

*EE*

Date

Considered

6/24/04

\*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to client.

Please type a plus sign (+) inside this box [ + ]

PTO/SB/08B (08-00)  
Approved for use through 10/31/2002. OMB 0651-0031)  
U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

<b>Substitute for form 1449A/PTO</b>  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> <i>(use as many sheets as necessary)</i>				<b>Complete if Known</b>			
				Application Number		10/614,962	
				Filing Date		July 8, 2003	
				First Named Inventor		Vernon D. Karman et al	
				Group Art Unit		3721	
Examiner Name				Attorney Docket number		4767-00016	
Sheet		2		of		5	
<b>U.S. PATENT DOCUMENTS</b>							
*EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
EE		5,741,536	4/1998	Mauer et al			
		5,749,203	5/1998	McGowan, Jr.			
		5,822,951	10/1998	Rosik			
		5,952,027	9/1999	Singh			
		6,202,388	3/2001	Sanfilippo et al			
		H762	4/1990	DeMasi et al			
		2004/0018283	1/2004	Hirschey et al			
		2004/0018284	1/2004	Kueth et al			

<b>OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)</b>			
EE		ASSELBERGS, E.A. et al; <i>Studies on the Application of Infrared in Food Processing</i> ; Plant Research Institute, Canada Department of Agriculture, Ottawa; 1960; Pages 449-453	
		GINZBURG, A.S.; <i>Application of Infra-red Radiation in Food Processing</i> ; Chemical and Process Engineering Series; C.R.C. Press-Cleveland; 1969; Pages 292-297	
		DAGERSKOG, MAGNUS; <i>Infra-Red Radiation for Food Processing II. Calculation of Heat Penetration During Infra-Red Frying of Meat Products</i> ; Lebensm.-Wiss. u. - Technol., 12; 1979; Pages 252-256	
		BLANKENSHIP, L.C. et al; <i>Cooking Methods for Elimination of Salmonella typhimurium Experimental Surface Containment from Rare Dry-Roasted Beef Roasts</i> ; Journal of Food Science, Volume 45 (1980); Pages 270-272	
		SANDU, CONSTANTINE; <i>Infrared Radiative Drying in Food Engineering: A Process Analysis</i> ; Department of Food Science, University of Wisconsin-Madison, Madison, Wisconsin; Biotechnology Progress (Vol. 2, No. 3); September, 1986; Pages 109-119	
		HALLSTROM, BENGT et al; <i>Heat Transfer and Food Products</i> ; Elsevier Science; New York, New York, 1988; Pages 214-231	
FK		<i>Radiant Wall Oven Applications</i> ; Pyramid Manufacturing, 1996	
Examiner Signature	Gore R		Date Considered
		6/29/04	
<p>*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance <u>and</u> not considered. Include copy of this form with next communication to client.</p>			

Please type a plus sign (+) inside this box [ + ]

Substitute for form 1449A/PTO  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> <i>(use as many sheets as necessary)</i>				<b>Complete if Known</b>	
				Application Number	10/614,962
				Filing Date	July 8, 2003
				First Named Inventor	Vernon D. Karman et al
				Group Art Unit	3721
				Examiner Name	
Sheet	3	of	5	Attorney Docket number	4767-00016
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)					
SR		HANSON, ROBERT E.; <i>Reducing Process Variation in the Cooking and Smoking Process</i> ; Processing Technologies; American Meat Science Association; 50th Annual Reciprocal Meat Conference; 1997; Pages 33-42			
		<i>Browning in Traditional Continuous Ovens Up and Down or Sideways Only?</i> ; Unitherm Food Systems, Inc.; Unitherm Bulletin; July 16, 1997			
		ISLAM, MD. MAHBULBUL; <i>Shelf Life Extension and Pathogen Reduction of Fresh Chicken Through Surface Pasteurization Using Radiant Heat and Anti-Microbial Agents</i> ; UMI Dissertation Services, A Bell & Howell Information Company; 1998; Pages 1-139			
		SHACKELFORD, S.D. et al; <i>Effects of Blade Tenderization, Vacuum Massage Time and Salt Level on Chemical, Textural and Sensory Characteristics of Precooked Chuck Roasts</i> ; Journal of Food Science, Volume 54, No. 4, 1989; Pages 843-905			
		HARDIN, MARGARET D. et al; <i>Survival of Listeria Monocytogenes in Postpasteurized Precooked Beef Roasts</i> ; Journal of Food Protection, Vol. 56, August, 1993; Pages 655-659			
		COOKSEY, D. KAY et al; <i>Reduction of Listeria Monocytogenes in Precooked Vacuum-Packaged Beef Using Postpackaging Pasteurization</i> ; Journal of Food Protection; Vol. 56; December, 1993; Pages 1034-1038			
		SHAW, ROBERT; <i>Extending the Shelf-Life of Chilled Ready Meals</i> ; Meat Quality and Meat Packaging; 1998; Pages 359-367			
		RHODEHAMEL, E. JEFFERY et al; <i>Post Processing Pasteurization of Processed Meats</i> , American Meat Science Association; Annual Reciprocal Meat Conference; Vol. 52; June 23, 1999; Pages 113-114			
		<i>Proceedings of the 1993 Food Preservation 2000 Conference</i> ; Science and Technology Corporation; October 19-21, 1993; Natick, Massachusetts; Pages 512-520			
✓		LEISTNER, LOTHAR et al; <i>Food Preservation by Hurdle Technology</i> ; Elsevier Science Ltd.; Trends in Food Science & Technology; February, 1995 (Vol. 6); Pages 41-46			
SA		GOULD, G.W.; <i>New Methods of Food Preservation</i> ; Blackie Academic & Professional; 1995			
Examiner Signature				Date Considered	6/24/04
*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to client.					

Please type a plus sign (+) inside this box (+)

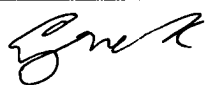
PTO/SB/08B (08-00)

Approved for use through 10/31/2002. OMB 0651-0031)

U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

Substitute for form 1449A/PTO				Complete if Known	
<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> (use as many sheets as necessary)				Application Number	10/614,962
				Filing Date	July 8, 2003
				First Named Inventor	Vernon D. Karman
				Group Art Unit	3721
				Examiner Name	
Sheet	4	of	5	Attorney Docket number	4767-00016
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)					
EE		MARTH, ELMER H.; <i>Extended Shelf Life Refrigerated Foods: Microbiological Quality and Safety</i> ; FoodTechnology; Scientific Status Summary; Vol. 52, No. 2; February, 1998; Pages 57-62			
		LEISTNER, LOTHAR; <i>Combined Methods for Food Preservation</i> ; Handbook of Food Preservation; Marcel Dekker, Inc.; New York, New York, 1999; Pages 457-484			
		LEISTNER, LOTHAR; <i>Basic Aspects of Food Preservation by Hurdle Technology</i> ; Elsevier Science.; International Journal of Food Microbiology 55; 2000; Pages 181-186			
		AMI ANNUAL CONVENTION; <i>Update: Post-Process Surface Pasteurization of Ready-to-Eat Meats</i> ; October 24-26, 2002; New Orleans, LA			
		DELAQUIS, P.J. et al; <i>Microbiological Stability of Pasteurized Ham Subjected to a Secondary Treatment in Retort Pouches</i> ; Journal of Food Protection; Vol. 49; January, 1986; Pages 42-46			
		MULDER, R.W.A.W. et al; <i>The Microbiological Shelf Life of Vacuum Packed Broiled Chickens</i> ; Archiv for Lebensmittelhygiene; (5); May 31, 1999; Pages 108-111			
		MCGUCKIAN, COL. AMBROSE T.; <i>The A.G.S. Food System - Chilled Pasteurized Food</i> ; May, 1969; Pages 87-99			
		STANEK, T.G.; <i>Precooked Pork Loin For Further Process</i> ; Cryovac memo; February 17, 1986			
		ALBERTSEN, SOREN; <i>Alkar Sales Activity Report</i> ; June 16, 1999			
		CARGILL, <i>Product Specification for Riverside Smoked Deli</i> ; June 26, 1992			
		UNITHERM, <i>Pasteurizing protection</i> , showing public use in 1997 at Plainville Farms, Plainville, NY			
SA		HANSON, <i>Brine Chilling of Roasted Pork and Poultry Products for Bil Mar Foods</i> ; December 14, 1995			
Examiner Signature	Gre R			Date Considered	6/24/04
*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to client.					

Please type a plus sign (+) inside this box (+)

Substitute for form 1449A/PTO  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> <i>(use as many sheets as necessary)</i>				<b>Complete if Known</b>	
				Application Number	10/614,962
				Filing Date	July 8, 2003
				First Named Inventor	Vernon D. Karman
				Group Art Unit	3721
				Examiner Name	
Sheet	5	of	5	Attorney Docket number	4767-00016
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)					
E		ALKAR, <i>Bil Mar Zeeland, MI Serpentine Chiller Plant Layout</i> , March 4, 1996			
		HANSON, <i>Post packaging pasteurization</i> ; Alkar memo to Bil Mar; June 25, 1998			
		BIL MAR, <i>Food Service Brochure for Sara Lee Turkey products</i> ; December 29, 1998			
		BIL MAR, <i>Food Service Priority List by SKU for Post Pasteurization of Key Products</i> ; December 29, 1998			
		BIL MAR, <i>Surface Thermal Processing Product List</i> ; January 7, 1999			
		WASSON, <i>Alkar Sales Activity Report re Bil Mar Zeeland, MI plant</i> ; January 7, 1999			
		BETLEY, <i>Alkar Pasteurization Tests for Bil Mar Foods</i> ; January 20, 1999			
		WASSON, <i>Alkar Sales Activity Report re Bil Mar Zeeland, MI plant</i> ; February 19, 1999			
		ALKAR, <i>"Revised" Proposal, 1 of 3, One (1) Field Erected Continuous Vertical Serpentine Hot Water Pasteurization Zone to be Added to the One (1) Field Erected Continuous Vertical Serpentine Brine Chiller (Ref. JT 3067) that is at Alkar's Plant in Lodi, Wisconsin</i> ; June 3, 1999			
		BIL MAR, <i>Purchase Order for Serpentine Hot Water Pasteurization Zone for Bil Mar Zeeland, MI</i> ; June 4, 1999			
		ALKAR, <i>Bil Mar Zeeland Pasteurizer/Chiller Plant Layout</i> ; July 12, 1999			
		SPECIALIZED PATENT SERVICES, U.S. Trademark Application for <i>STAMP DESIGN</i> ; Serial No. 75/655508; dated March 8, 1999			
		UNITHERM, <i>Smoking and Browning under 10 minutes!</i> ; advertisement; Meat & Poultry magazine; April 28, 1998			
J E		CANADIAN INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY, <i>Applied Technology, Food Preservation by Combined Methods</i> , Food Research International 25 (1992) 151-158			
Examiner Signature				Date Considered	6/24/04
<p>*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance <u>and</u> not considered. Include copy of this form with next communication to client.</p>					

Please type a plus sign (+) inside this box [ + ]

Approved for use through 10/31/2002. OMB 0651-0031)

U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

<b>Substitute for form 1449A/PTO</b>  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> <i>(use as many sheets as necessary)</i>				<i>Complete if Known</i>			
				Application Number		10/614,962	
				Filing Date		July 8, 2003	
				First Named Inventor		Vernon D. Kaman et al	
				Group Art Unit		3721	
Examiner Name							
Sheet	1	of	1	Attorney Docket number		4767-00016	

U.S. PATENT DOCUMENTS							
*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE	
EC	4,897,985	2/1990	Buchko et al				
	5,043,175	8/1991	Bayley et al				
	5,170,611	12/1992	Buchko et al				
	5,205,110	4/1993	Buchko				
	5,269,216	12/1993	Corominas				
	5,281,428	1/1994	Morgan				
	5,344,609	9/1994	Long				
	5,374,437	12/1994	Lagares Corominas				
	5,443,150	8/1995	Buchko				
	5,537,916	7/1996	Lagares-Corominas				
	5,682,729	11/1997	Buchko				
	5,711,981	1/1998	Wilson et al				
	5,785,270	7/1998	Buchko				
	5,834,049	11/1998	Kageyama				
	5,932,265	8/1999	Morgan				
	6,085,490	7/2000	Buchko				
✓	6,086,936	7/2000	Wilson et al	✓	✓		
EC	6,245,294	6/2001	Goldberg et al				

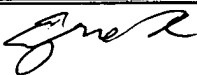
  

FOREIGN PATENT DOCUMENTS							
	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
						YES	NO

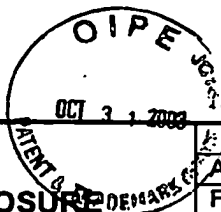
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)	
EC	Steam Surface Pasteurization of Beef Frankfurters; M. Cygnarowicz-Provost, R. C. Whiting and J.C. Craig, Jr.; Journal of Food Science - Volume 59, No. 1, 1994, pages 1-5

Examiner Signature		Date Considered	6/24/04
-----------------------	---	--------------------	---------

\*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to client.

Please type a plus sign (+) inside this box (+)



PTO/SB/08B (08-00)

Approved for use through 10/31/2002. OMB 0651-0031)

U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

Substitute for form 1449A/PTO

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
(use as many sheets as necessary)

Complete if Known

Application Number	10/614,962
Filing Date	July 8, 2003
First Named Inventor	Vernon D. Karman
Group Art Unit	3721
Examiner Name	
Attorney Docket number	4767-00016

Sheet

1

of

1

**U.S. PATENT DOCUMENTS**

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE

**FOREIGN PATENT DOCUMENTS**

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO

**OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)**

54	MORGAN, ARTHUR I. et al; <i>Surface Pasteurization of Raw Poultry Meat by Steam</i> ; U.S. Department of Agriculture Research, Agriculture Research Service, Eastern Regional Research Center (Received May 15, 1995; accepted September 21, 1996); 199th Academic Press Limited
52	MORGAN, ARTHUR I., et al; <i>Ultra High Temperature, Ultra Short Time Surface Pasteurization of Meat</i> ; Journal of Food Science - Volume 61, No. 6, 1996 (pages 1216-1218)
51	KOZEMPEL, MICHAEL, et al; <i>Application of the vacuum/steam/vacuum surface intervention process to reduce bacteria on the surface of fruits and vegetables</i> ; Innovative Food Science & Emerging Technologies 3 (2002) 63-72; US Department of Agriculture, Agricultural Research Service, Eastern Regional Research Center, Engineering Science Research Unit; Accepted 6 January 2002; 2002 Elsevier Science Ltd.; pages 63-72
57	KOZEMPEL, MICHAEL, et al; <i>Journal of Food Protection</i> , Vol. 63, No. 4, 2000, Pages 457-461; <i>Rapid Hot Dog Surface Pasteurization Using Cycles of Vacuum and Steam to Kill Listeria innocua</i> ; U.S. Department of Agriculture, Agricultural Research Service, Eastern Regional Research Center; Engineering Science Research Unit; MS 99-252; Received 27 August 1999/Accepted 5 November 1999; pages 457-461

Examiner  
Signature

*Gr 2*

Date

Considered

*6/24/07*

\*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to client.